

CLAIMS

We claim:

1. A fully baked flatbread product comprising a fully baked flatbread made with a formulation including corn syrup and glycerine of a desired shape and having a water activity of about 0.80 to about 0.85 which gives the flatbread product a soft texture, wherein the soft texture can be maintained, when sealed in an inert atmosphere and stored at ambient temperatures, for periods of at least 6 months without the use of anti-fogging agents or pyrrolidone-containing additives.

2. The fully baked flatbread product as defined in claim 1, wherein the desired shape is circular with a diameter of about 4 to about 8 inches and a thickness of about 0.1 to about 0.5 inches.

3. The fully baked flatbread product as defined in claim 1, wherein the fully baked flatbread is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 25 to about 40 pounds water, about 5 to about 20 pounds partially hydrogenated vegetable oil, about 5 to about 20 pounds glycerin, about 5 to about 20 pounds corn syrup solids, about 1 to about 3 pounds baking powder, about 1 to about 4 pounds dried yeast, about 1 to about 4 pounds salt, 0 to about 1 pounds potassium sorbate, 0 to about 1 pounds calcium propionate, 0 to about 2 pounds monoglycerides and diglycerides, 0 to about 2 pounds fumaric acid, 0 to about 1 pounds cysteine hydrochloride, and 0 to about 10 pounds spices and seasonings.

4. The fully baked flatbread product as defined in claim 2, wherein the fully baked flatbread is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 25 to about 40 pounds water, about 5 to about 20

pounds partially hydrogenated vegetable oil, about 5 to about 20 pounds glycerin, about 5 to about 20 pounds corn syrup solids, about 1 to about 3 pounds baking powder, about 1 to about 4 pounds dried yeast, about 1 to about 4 pounds salt, 0 to about 1 pounds potassium sorbate, 0 to about 1 pounds calcium propionate, 0 to about 2 pounds monoglycerides and diglycerides, 0 to about 2 pounds fumeric acid, 0 to about 1 pounds cysteine hydrochloride, and 0 to about 10 pounds spices and seasonings.

5. The fully baked flatbread product as defined in claim 3, wherein the fully baked flatbread is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 35 to about 40 pounds water, about 13 to about 15 pounds partially hydrogenated vegetable oil, about 10 to about 12 pounds glycerin, about 10 to about 12 pounds corn syrup solids, about 1 to about 2 pounds baking powder, about 2 to about 3 pounds dried yeast, about 1 to about 2 pounds salt, about 0.25 to about 0.5 pounds potassium sorbate, about 0.25 to about 0.5 pounds calcium propionate, about 1 to about 2 pounds monoglycerides and diglycerides, about 0.1 to about 0.5 pounds fumeric acid, 0 to about 0.1 pounds cysteine hydrochloride, and 0 to about 5 pounds spices and seasonings.

6. The fully baked flatbread product as defined in claim 4, wherein the fully baked flatbread is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 35 to about 40 pounds water, about 13 to about 15 pounds partially hydrogenated vegetable oil, about 10 to about 12 pounds glycerin, about 10 to about 12 pounds corn syrup solids, about 1 to about 2 pounds baking powder, about 2 to about 3 pounds dried yeast, about 1 to about 2 pounds salt, about 0.25 to about 0.5 pounds potassium sorbate, about 0.25 to about 0.5 pounds calcium propionate, about 1 to about 2 pounds monoglycerides and diglycerides, about 0.1 to about 0.5 pounds fumeric acid,

0 to about 0.1 pounds cysteine hydrochloride, and 0 to about 5 pounds spices and seasonings.

7. The fully baked flatbread product as defined in claim 5, wherein the fully baked flatbread is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 39 pounds water, about 15 pounds partially hydrogenated vegetable oil, about 11 pounds glycerin, about 11.7 pounds corn syrup solids, about 2 pounds baking powder, about 2 pounds dried yeast, about 2 pounds salt, about 0.4 pounds potassium sorbate, about 0.29 pounds calcium propionate, about 1 pounds monoglycerides and diglycerides, about 0.38 pounds fumeric acid, and about 0.02 pounds cysteine hydrochloride.

8. The fully baked flatbread product as defined in claim 6, wherein the fully baked flatbread is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 39 pounds water, about 15 pounds partially hydrogenated vegetable oil, about 11 pounds glycerin, about 11.7 pounds corn syrup solids, about 2 pounds baking powder, about 2 pounds dried yeast, about 2 pounds salt, about 0.4 pounds potassium sorbate, about 0.29 pounds calcium propionate, about 1 pounds monoglycerides and diglycerides, about 0.38 pounds fumeric acid, and about 0.02 pounds cysteine hydrochloride.

9. The fully baked flatbread product as defined in claim 3, wherein the fully baked flatbread is prepared by a process comprising:

- (1) forming the dough;
- (2) relaxing the dough for about 5 to about 10 minutes at ambient temperature;
- (3) dividing the relaxed dough into individual dough balls;
- (4) proofing the dough balls at a relative humidity of about 70 to about 85 relative humidity at a temperature of about 95 to 105°F for about 5 to about 30 minutes;

(5) forming the proofed dough balls into the desired shape for the flatbread;

(6) baking the desired shaped flatbread at a temperature of about 300 to about 450°F until fully baked;

(7) cooling the fully baked flatbread; and

(8) sealing the cooled fully baked flatbread in the inert atmosphere.

10. The fully baked flatbread product as defined in claim 4, wherein the fully baked flatbread is prepared by a process comprising:

(1) forming the dough;

(2) relaxing the dough for about 5 to about 10 minutes at ambient temperature;

(3) dividing the relaxed dough into individual dough balls;

(4) proofing the dough balls at a relative humidity of about 70 to about 85 relative humidity at a temperature of about 95 to 105°F for about 5 to about 30 minutes;

(5) forming the proofed dough balls into the desired shape for the flatbread;

(6) baking the desired shaped flatbread at a temperature of about 300 to about 450°F until fully baked;

(7) cooling the fully baked flatbread; and

(8) sealing the cooled fully baked flatbread in the inert atmosphere.

11. The fully baked flatbread product as defined in claim 5, wherein the fully baked flatbread is prepared by a process comprising:

(1) forming the dough;

(2) relaxing the dough for about 5 to about 10 minutes at ambient temperature;

(3) dividing the relaxed dough into individual dough balls;

(4) proofing the dough balls at a relative humidity of about 70 to about 85 relative humidity at a temperature of about 95 to 105°F for about 5 to about 30 minutes;

(5) forming the proofed dough balls into the desired shape for the flatbread;

(6) baking the desired shaped flatbread at a temperature of about 300 to about 450°F until fully baked;

(7) cooling the fully baked flatbread; and

(8) sealing the cooled fully baked flatbread in the inert atmosphere.

12. The fully baked flatbread product as defined in claim 6, wherein the fully baked flatbread is prepared by a process comprising:

(1) forming the dough;

(2) relaxing the dough for about 5 to about 10 minutes at ambient temperature;

(3) dividing the relaxed dough into individual dough balls;

(4) proofing the dough balls at a relative humidity of about 70 to about 85 relative humidity at a temperature of about 95 to 105°F for about 5 to about 30 minutes;

(5) forming the proofed dough balls into the desired shape for the flatbread;

(6) baking the desired shaped flatbread at a temperature of about 300 to about 450°F until fully baked;

(7) cooling the fully baked flatbread; and

(8) sealing the cooled fully baked flatbread in the inert atmosphere.

13. The fully baked flatbread product as defined in claim 7, wherein the fully baked flatbread is prepared by a process comprising:

(1) forming the dough;

(2) relaxing the dough for about 5 to about 10 minutes at ambient temperature;

(3) dividing the relaxed dough into individual dough balls;

(4) proofing the dough balls at a relative humidity of about 70 to about 85 relative humidity at a temperature of about 95 to 105°F for about 5 to about 30 minutes;

(5) forming the proofed dough balls into the desired shape for the flatbread;

(6) baking the desired shaped flatbread at a temperature of about 300 to about 450°F until fully baked;

(7) cooling the fully baked flatbread; and

(8) sealing the cooled fully baked flatbread in the inert atmosphere.

14. The fully baked flatbread product as defined in claim 8, wherein the fully baked flatbread is prepared by a process comprising:

(1) forming the dough;

(2) relaxing the dough for about 5 to about 10 minutes at ambient temperature;

(3) dividing the relaxed dough into individual dough balls;

(4) proofing the dough balls at a relative humidity of about 70 to about 85 relative humidity at a temperature of about 95 to 105°F for about 5 to about 30 minutes;

(5) forming the proofed dough balls into the desired shape for the flatbread;

(6) baking the desired shaped flatbread at a temperature of about 300 to about 450°F until fully baked;

(7) cooling the fully baked flatbread; and

(8) sealing the cooled fully baked flatbread in the inert atmosphere.

15. A shelf stable kit for making a Mexican style snack or meal, said kit comprising a carton, at least one fully baked flatbread product; and one or more other food components; a plurality of containers within the carton to hermetically seal the flatbread product and the one or more other food components from atmosphere external of the carton; wherein the flatbread product is made with a formulation including corn syrup and glycerine and has a water activity in the range of about 0.80 to about 0.85 which gives the flatbread product a soft texture, wherein the soft texture can be maintained, when sealed in an inert atmosphere and stored at ambient temperatures, for periods of at least 6 months without the use of anti-fogging agents or pyrrolidone-containing additives.

16. The shelf stable kit as defined in claim 15, wherein the flatbread product and each of the other food components are hermetically sealed in individual packages under an inert atmosphere or under inert gas flushed conditions.

17. The shelf stable kit as defined in claim 15, wherein the other food component is selected from the groups consisting of pizza sauce, tomato sauce, cheese, cheese products, shredded cheese, cheese sauces, tortilla chips with or without dip, salad ingredients, salad dressings, and proteinaceous products wherein the other food components are hermetically sealed from each other under an inert atmosphere or under inert gas flushed conditions.

18. The shelf stable kit as defined in claim 15, wherein the kit is a multiple-serving meal kit containing a plurality of flatbread products, a seasoning mix suitable to be used by a consumer with chicken or meat supplied by the consumer to provide a filling that can be applied to the flatbread, and a sauce to be applied to the filling or flatbread.

19. The shelf stable kit as defined in claim 15, wherein the flatbread product is circular with a diameter of about 4 to about 8 inches and a thickness of about 0.1 to about 0.5 inches; and wherein the flatbread product is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 25 to about 40 pounds water, about 5 to about 20 pounds partially hydrogenated vegetable oil, about 5 to about 20 pounds glycerin, about 5 to about 20 pounds corn syrup solids, about 1 to about 3 pounds baking powder, about 1 to about 4 pounds dried yeast, about 1 to about 4 pounds salt, 0 to about 1 pounds potassium sorbate, 0 to about 1 pounds calcium propionate, 0 to about 2 pounds monoglycerides and diglycerides, 0 to about 2 pounds fumeric acid, 0 to about 1 pounds cysteine hydrochloride, and 0 to about 10 pounds spices and seasonings.

20. The shelf stable kit as defined in claim 19, wherein the flatbread product is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 35 to about 40 pounds water, about 13 to about 15 pounds partially hydrogenated vegetable oil, about 10 to about 12 pounds glycerin, about 10 to about 12 pounds corn syrup solids, about 1 to about 2 pounds baking powder, about 2 to about 3 pounds dried yeast, about 1 to about 2 pounds salt, about 0.25 to about 0.5 pounds potassium sorbate, about 0.25 to about 0.5 pounds calcium propionate, about 1 to about 2 pounds monoglycerides and diglycerides, about 0.1 to about 0.5 pounds fumeric acid, 0 to about 0.1 pounds cysteine hydrochloride, and 0 to about 5 pounds spices and seasonings.

21. The shelf stable kit as defined in claim 19, wherein the flatbread product is prepared by a process comprising:

- (1) forming the dough;
- (2) relaxing the dough for about 5 to about 10 minutes at ambient temperature;
- (3) dividing the relaxed dough into individual dough balls;

(4) proofing the dough balls at a relative humidity of about 70 to about 85 relative humidity at a temperature of about 95 to 105°F for about 5 to about 30 minutes;

(5) forming the proofed dough balls into the desired shape for the flatbread;

(6) baking the desired shaped flatbread at a temperature of about 300 to about 450°F until fully baked;

(7) cooling the fully baked flatbread; and

(8) sealing the cooled fully baked flatbread in the inert atmosphere.

22. The shelf stable kit as defined in claim 20, wherein the flatbread product is prepared by a process comprising:

(1) forming the dough;

(2) relaxing the dough for about 5 to about 10 minutes at ambient temperature;

(3) dividing the relaxed dough into individual dough balls;

(4) proofing the dough balls at a relative humidity of about 70 to about 85 relative humidity at a temperature of about 95 to 105°F for about 5 to about 30 minutes;

(5) forming the proofed dough balls into the desired shape for the flatbread;

(6) baking the desired shaped flatbread at a temperature of about 300 to about 450°F until fully baked;

(7) cooling the fully baked flatbread; and

(8) sealing the cooled fully baked flatbread in the inert atmosphere.

23. A fully baked flatbread product comprising a fully baked flatbread of a desired shape and having a water activity of about 0.80 to about 0.85 and a soft texture; wherein the fully baked flatbread is prepared from dough consisting essentially of, in baker's percentages, about 100 pounds flour, about 25 to about

40 pounds water, about 5 to about 20 pounds partially hydrogenated vegetable oil, about 5 to about 20 pounds glycerin, about 5 to about 20 pounds corn syrup solids, about 1 to about 3 pounds baking powder, about 1 to about 4 pounds dried yeast, about 1 to about 4 pounds salt, 0 to about 1 pounds potassium sorbate, 0 to about 1 pounds calcium propionate, 0 to about 2 pounds monoglycerides and diglycerides, 0 to about 2 pounds fumeric acid, 0 to about 1 pounds cysteine hydrochloride, and 0 to about 10 pounds spices and seasonings; and wherein the soft texture can be maintained, when sealed in an inert atmosphere and stored at ambient temperatures, for periods of at least 6 months.

24. The fully baked flatbread product of claim 23, wherein the flatbread product is prepared from dough consisting essentially of, in baker's percentages, about 100 pounds flour, about 35 to about 40 pounds water, about 13 to about 15 pounds partially hydrogenated vegetable oil, about 10 to about 12 pounds glycerin, about 10 to about 12 pounds corn syrup solids, about 1 to about 2 pounds baking powder, about 2 to about 3 pounds dried yeast, about 1 to about 2 pounds salt, about 0.25 to about 0.5 pounds potassium sorbate, about 0.25 to about 0.5 pounds calcium propionate, about 1 to about 2 pounds monoglycerides and diglycerides, about 0.1 to about 0.5 pounds fumeric acid, 0 to about 0.1 pounds cysteine hydrochloride, and 0 to about 5 pounds spices and seasonings.

25. A shelf stable kit for making a Mexican style snack or meal, said kit comprising a carton, at least one fully baked flatbread product having a water activity of about 0.80 to about 0.85 and a soft texture; and one or more other food components; a plurality of containers within the carton to hermetically seal the flatbread product and the one or more other food components from atmosphere external of the carton; wherein the fully baked flatbread is prepared from dough consisting essentially of, in baker's percentages, about 100 pounds

flour, about 25 to about 40 pounds water, about 5 to about 20 pounds partially hydrogenated vegetable oil, about 5 to about 20 pounds glycerin, about 5 to about 20 pounds corn syrup solids, about 1 to about 3 pounds baking powder, about 1 to about 4 pounds dried yeast, about 1 to about 4 pounds salt, 0 to about 1 pounds potassium sorbate, 0 to about 1 pounds calcium propionate, 0 to about 2 pounds monoglycerides and diglycerides, 0 to about 2 pounds fumeric acid, 0 to about 1 pounds cysteine hydrochloride, and 0 to about 10 pounds spices and seasonings; and wherein the soft texture can be maintained, when sealed in an inert atmosphere and stored at ambient temperatures, for periods of at least 6 months.

26. The shelf stable kit for making a Mexican style snack or meal of claim 25, wherein the flatbread product is prepared from dough consisting essentially of, in baker's percentages, about 100 pounds flour, about 35 to about 40 pounds water, about 13 to about 15 pounds partially hydrogenated vegetable oil, about 10 to about 12 pounds glycerin, about 10 to about 12 pounds corn syrup solids, about 1 to about 2 pounds baking powder, about 2 to about 3 pounds dried yeast, about 1 to about 2 pounds salt, about 0.25 to about 0.5 pounds potassium sorbate, about 0.25 to about 0.5 pounds calcium propionate, about 1 to about 2 pounds monoglycerides and diglycerides, about 0.1 to about 0.5 pounds fumeric acid, 0 to about 0.1 pounds cysteine hydrochloride, and 0 to about 5 pounds spices and seasonings.